

## Timetable to Plan Ahead for a Safe Holiday Meal

### 1 Month before the meal

- Make menu plan
- Bake cookies for snacks, cool, wrap, and freeze



### 2 Weeks before the meal

- Review the menu
- Make a shopping list
- Bake, cook, crumble bread for dressing

### 1 Week before the meal

- Clean and organize the refrigerator
- Bake and freeze pies
- Bake and freeze cakes
- Prepare and freeze dinner rolls



### 4 Days before the meal

- Check food supplies on hand
- Review menu
- Check needed items
- Check tableware
- Make cranberry sauce and refrigerate (if fresh cranberries are used)

### 2 Days before meal

- Prepare congealed or marinated salad and refrigerate
- Remove turkey from freezer and refrigerate to defrost
- Stew giblets, cool and refrigerate (for gravy if desired)



### 1 Day before the meal

- Put cranberry sauce in serving dish, cover, and refrigerate
- Prepare vegetables, cool and refrigerate
- If serving ham, bake it, cool and refrigerate
- Prepare tossed salad and refrigerate



### Day of the meal

- Prepare stuffing or dressing
- Remove rolls from freezer to rise
- Bake turkey and stuffing (plan to remove from the oven 30 minutes before serving time)
- Chop giblets and make gravy, cool and refrigerate
- Set table

### **1 hour before the meal**

- Heat vegetables and gravy
- Prepare beverage (tea, etc.)
- Remove pies and cake from freezer

### **Last minute jobs before the meal**

- Bake rolls
- Place food items on the table
- Place pies in the oven to defrost

### **Immediately following the meal**

- Refrigerate leftovers
- Clean kitchen
- De-bone turkey (bones may be boiled and stock used to flavor soups, stews, and gravies)
- Refrigerate or freeze leftover turkey

### **1 Day after the meal**

- Plan to use leftovers: Casseroles, sandwiches, salads

